

black szipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **14.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **77 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **86.5C**
- Add grains
- Keep mash **60 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.5 kg (20.7%)	85 %	5
Grain	Weyermann - Pale Ale Malt	5 kg (69%)	85 %	7
Grain	Platki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Carafa II	0.25 kg (3.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10.7 %
Boil	Simcoe	30 g	45 min	11.5 %
Boil	Amarillo	30 g	20 min	7.4 %
Boil	Cascade	30 g	20 min	5.8 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
weyest koelch	Ale	Slant	175 ml	---